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2016

# collage



*As a tribute to our love of art here at Liquidity, this wine is a new addition to our portfolio this year. A collage (pronounced ko-lahj) is an artistic composition made of various materials or elements. This fun year-round sipper has aromas of citrus, banana, apple blossom and hints of lemongrass. This wine offers a round mouthfeel with flavours of pineapple, peach, melon, pink grapefruit and spice.*

## FOOD PAIRINGS

This blend has a hint of sweetness that works well with Thai coconut curry, pork tenderloin, light pasta or catching up with good friends.

## VITICULTURE

Gewurztraminer and Pinot Blanc from Naramata and Oliver respectively, in combination with Sauvignon and Pinot Gris from our Lucy Vineyard all cane pruned, shoot and fruit thinned to produce on average 4.5 short tons per acre.

## WINEMAKING

Each varietal of this blend was closely monitored in the field and harvested individually at optimal physiological ripeness, throughout the month of September. The Gewurztraminer was crushed to extract flavour and pressed, while the other varieties were whole cluster pressed to retain freshness.

Each variety was fermented separately with carefully selected yeasts optimal for the respective grapes. The final blend was created after extensive taste trials, determining the ideal proportions of each. The wine was crossflow filtered and bottled in late February.

Grape Varieties:	34% Pinot Blanc, 34% Gewurztraminer, 21% Sauvignon Blanc, 11% Pinot Gris
Production:	780 cases
Bottled:	February 23, 2017
Alc % volume:	12.9%
pH:	3.18
TA g/L:	6.26
RS g/L:	7.4
SKU	19516

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